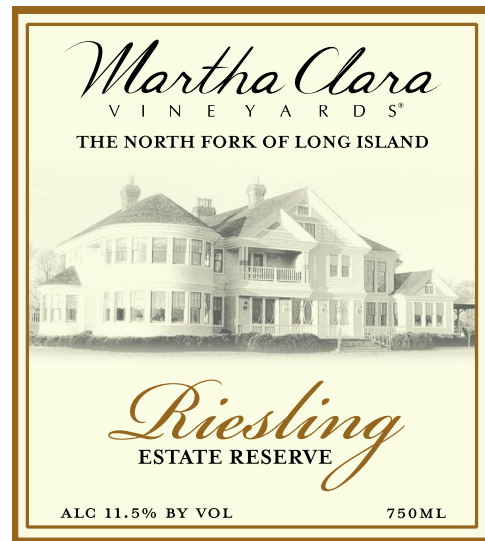


2014 Estate Reserve Riesling

COLOR: Pale Straw

FULL DESCRIPTION: The nose on this wine demonstrates floral notes, fresh cut pineapple, crystalized honey, white tea leaf, and orange blossom. The palate has volume and an elegant balance of acidity and residual sugar with flavors of white peach, Anjou pear, and an almost brine salinity with hints of petroleum.

SERVING SUGGESTIONS: This wine begs to be served with Asian cuisine and especially spicy Thai influenced dishes. Fresh fruit, salads, and cheeses will also pair exquisitely. Drink responsibly now through 2026.



PRODUCTION NOTES

WINEMAKER: Juan E. Micieli-Martinez	RESIDUAL SUGAR: 15g/L
GRAPE SOURCE: North Fork of Long Island	TOTAL ACIDITY: 7.94
BLEND: 100% Riesling	pH: 2.85
YIELD: 3.5 tons/acre	CASE PRODUCTION: 1,161 cases
BRIX: 18.9	BOTTLED: March 2016
FERMENTATION: Stainless Steel	RELEASE: December 2016
ALCOHOL: 11%	RELEASE PRICE: \$26.00

PRODUCTION DETAILS:

The grapes for this wine were sustainably farmed on our Northville farm. This fruit was mainly machine picked, but 20% of the production was hand picked. After picking, the fruit was destemmed, must chilled, pressed, and double settled before inoculation. The wine was split into two tanks employing a different yeast strain in each tank to create additional organoleptic diversity. The ferment was conducted on the cooler side (42-46 degrees) and took almost one month to complete.